

MARGARITAS & SILLY COCKTAILS

BIG TIJUANA Cazadores Reposado Tequila, Cointreau and Grand Marnier.....\$11 >> **OUR BEST SELLING MARGARITA OF ALL TIME**

- Little T Frozen Margarita**
Made with Cabrito Blanco. Dress up the white goat with a fruit puree in strawberry, raspberry, peach or mango..... \$9
- Kittenboy's Purrfect Margarita**
Cabrito Reposado tequila, Grand Marnier and a splash of O.J.....\$10
- Paloma**
Cabrito Blanco Tequila, fresh squeezed lime juice, topped with Jarritos grapefruit soda \$9
- Mary Margaret**
Little Ts frozen margarita topped with our succulent house sangria \$10
- Schwing!**
Our spicy peach margarita with house habanero infused Cabrito Blanco just hot enough to put sweat on your brow. Cheers and say Schwing! \$9
- Hot Spicy Pineapple**
Habanero infused Cabrito Blanco Tequila with a splash of pineapple \$11
- Tijuana Tio**
Long Island Tijuana style..... \$9

- Mojito**
Rum, mint leaves, fresh lime juice \$11
- Red Sangria**
Our succulent house recipe \$9
- Michelada**
The Mexican hangover cure \$8
- Bloody Escobar**
A custom bloody designed for you! \$11
- Frozen PMF**
A gorgeously purple slushy for your Little Tease in the city needs..... \$10
- The Boozy Floozy**
Inspired by our favorite Swede, Tibor. A fruity pink umbrella cocktail made with the Caribbean in mind. *Please specify rum, vodka or tequila*..... \$7
- Release the Kraken**
Our delicious aqua rum punch combines The Kraken black spiced rum, Cruzan coconut rum, pineapple and orange juice..... \$10
- Crazy Little Thing**
Absolut Citron, blackberry cocktail shaken and served with funny sunglasses \$10

- P.I.T.A.**
A frozen Wop served with 3 spankings \$9
- Un Poco Loco**
Phillips Amaretto, Southern Comfort and a little bit of crazy..... \$9
- T's Queen**
Coconutty piña colada esque cocktail with a cute tiara \$9
- The Whip**
Citrusy Bombay Sapphire Gin martini shaken with a splash of Galliano..... \$11
- The PDA**
Bartender's choice 2 shots. We cheer for PDAs here. DO NOT get a room. \$10
- The Large Marge Punchbowl**
Tell em Large Marge sent you
*2 person minimum \$30

NON-ALCOHOLIC LOVELINESS

>> SQUIRRELY TEMPLE
For kids. Ridiculous even by Little Tijuana standards with ZERO alcohol for your sobriety needs..... \$7.5
A Little Squirrely..... \$5.5

- Hand Spun Malts** to die for great for sharing \$7
- Dreamsicle Ice Cream Float**
with ANY fancy bottled soda we have!..... \$7
(If your dream float requires booze, Johnson Brothers will be glad to hear it. Please ask for the dessert menu NOW!)

- Gourmet Mexican Coke**..... \$4
- Semi-Gourmet Mexican 7-Up**..... \$4
- Jarritos Mexican Sodas Lime, Orange or Grapefruit**..... \$4
- IBC Root Beer in the bottle** \$4
- Unlimited House Brewed Lipton** \$3
- Coffee (Regular)**..... \$3
- Coca Cola's finest fountain**..... \$3
- Milk**..... \$2.5

LEGENDARY CHIPS & SNACKS

>> AMAZING GUACAMOLE, PICO DE GALLO, SEASONED SOUR CREAM OR PLAIN SOUR CREAM ADD \$3 EACH

- Gigantic Nachos Supreme**
Our famous corn tortilla chips covered with cheese, black olives, onions, jalapeño peppers, lettuce, tomatoes..... \$15.5
😊 Do you like everything?
- Chili Con Queso**
Hot gourmet cheese dip. NOTHING like stadium pump cheese
Chips or Warm Tortillas \$8
- Fresh Homemade Chips**
for less grease order DRY \$4
- Guacamole & Chips**
Our homemade best \$7
- Chips & Cheese Platter**..... \$11

- Quesadillas**
Two flour tortillas stuffed with cheese, lettuce, tomato and onions, fried and served with pico de gallo, sour cream and guacamole \$10.5
😊 Do you like everything?

- Waffle Nacho Fries**
with beef, chicken, slow smoked shredded pork or pinto beans add \$2..... \$13
😊 Do you like everything?

>> Mexican Street Tacos NEW

- Steak with Cilantro & Onion** \$9
- Pacifico Beer Battered Fried Tilapia**
with shredded cabbage and delicious crema sauce \$9
- Chili Lime Grilled Shrimp**
with shredded cabbage and delicious crema sauce \$9

- Mozzarella Sticks**
Beer battered, served with marinara sauce. \$7.5
- Onion Rings**..... \$7
- Chicken Fingers** \$8
- Waffle Fries** \$6.5
- Waffle Cheese Fries**..... \$8
- Jalapeño Poppers & Cream Cheese**
Served with mango jalapeño sauce \$7.75

Little Tijuana



INSTAGRAM
@LITTLETJS

#freebirthdayspankings
#virginstamp

OPEN LATE!

MEXICAN DINNERS

No Whining! Substitutions on shells and fillings within dinners cannot be done. It's a small place with one cook so give us a break.

>> Choose ONE filling

- SEASONED GROUND BEEF
- SHREDDED CHICKEN
- VEGETABLE MEDLEY
- PINTO BEANS
- +\$2 SLOW SMOKED BBQ STEAK BRISKET
- +\$2 SLOW SMOKED BBQ SHREDDED PORK
- +\$2 CHILI LIME GRILLED SHRIMP

GUACAMOLE	2oz. \$3	6oz. \$5
SOUR CREAM	2oz. \$1.5	6oz. \$2.5
SEASONED SOUR CREAM	2oz. \$2.5	6oz. \$5
PICO DE GALLO	\$3.5	

#1 Tijuana Special Dinner

One hard taco, two enchiladas, one tostada. Served with an organic salad, your choice of beans & rice or Mexican corn..... \$15.5

#2 Tijuana Baked Plate

Soft corn tortillas covered with beef & beans and topped with our own enchilada sauce and melted cheese \$13.5

#3 Mom's Taco Dinner

Three tacos stuffed with your choice of filling, lettuce, tomatoes and cheese. Served with beans & rice or Mexican corn. Choose from hard or soft corn shell or soft flour shell \$12.5

#4 Tostada Dinner

Two tostadas with a layer of beans, your choice of topping and a side of beans & rice or Mexican corn \$13.5

#5 Combo Dinner

Includes 1 enchilada, 1 tostada and 1 delicious cheese crisp \$12.5

#6 Taco Enchilada Dinner

Two tacos and two enchiladas served with beans & rice or Mexican corn. *The Urban Myth is alive & well \$14.5

#7 Enchilada Dinner

Three enchiladas stuffed with your choice of filling, cheese and served with beans & rice or Mexican corn..... \$13.5

#8 Tijuana Chimichanga Dinner

A deep fried tortilla with a mixture of rice, cheese, and your choice of filling. Served on a bed of lettuce and topped with cheese, black olives and sour cream..... \$13.5
Enchilada Style Add \$1.5

#9 Veggie Lover's Enchilada Dinner

Three enchiladas stuffed with broccoli, carrots, cauliflower, covered with cheese and baked served with beans & rice or Mexican corn..... \$13.5

#10 Pedro's Pork Plate

This little ditty includes our AMAZING slow smoked pork, pinto beans, rice, cheese, leafy greens, vegetables, 4 stone ground corn tortillas and salsa \$12.5
*Available vegetarian

FAJITA DINNER >> OUR BEST SELLING DINNER OF ALL TIME

One half pound of marinated, charboiled steak, chicken, shrimp, or veggie served on a sizzling platter with peppers and onions. Warm flour tortillas, sour cream, cheese, guacamole and pico de gallo on the side. Enough for two!

Chicken.....	\$18
Shrimp.....	\$19
Steak	\$18
Combo	\$19

😊 Do you like everything?

Burritos

Play it safe with a 10 inch flour tortilla with cheese, lettuce, tomato and add your choice of filling \$9
Second filling..... \$2

The Monster

Amazing enchilada style burrito. Your burrito smothered in our own enchilada sauce and baked in the oven until it bubbles..... \$14

Deluxe Fajita Burrito

1/2 order of fajitas wrapped in a tortilla.
Veggie \$12
Steak..... \$12
Fajita Shrimp..... \$14
Bean & Rice \$12

Includes sour cream, cheese, pico de gallo, guacamole, peppers, onions and lettuce.

😊 Do you like everything?

DINNER SALADS

Fantastic Organic Salad

Assorted greens, vegetables and garlic croutons. Our homemade dressings include Vinaigrette, Blue Cheese, French, Creamy Italian, or Southwest Buttermilk Ranch.

Large	\$8.5
Marinated grilled chicken	\$11.50
Marinated grilled steak	\$11.50
Marinated grilled shrimp.....	\$13.50

Entrée Caesar Salad

Romaine lettuce tossed with a caesar dressing, Parmesan cheese and homemade croutons \$11

Marinated grilled chicken	\$14
Marinated grilled steak	\$14
Marinated grilled shrimp.....	\$16

Taco Salad

Stone ground corn tortilla chips with romaine lettuce, tomatoes, cheddar cheese, onions, black olives and jalapeño peppers. Served with guacamole and sour cream \$12

Marinated grilled chicken	\$13
Marinated grilled steak.....	\$13
Marinated grilled shrimp.....	\$15

FROM OUR CHARBROILER

#1 CHOOSE YOUR FILLING

Veggie black bean burger, half pound black Angus burger or half pound chicken breast

#2 CHOOSE YOUR SIDE

Waffle fries, onion rings, side salad, Mexican corn, Rudolph's Famous coleslaw or tortilla chips

Isabella's Blue Cheese

Topped with homemade blue cheese dressing, cheddar cheese and real bacon bits..... \$13

Shermdog's Philly

Sautéed peppers, onions & mushrooms with mozzarella cheese..... \$13

Boo's Broccoli Swiss

Covered with blanched broccoli flowerettes and melted Swiss cheese \$12

JR's Cajun

Charbroiled in Cajun spices and topped with melted cheese \$12

Bacon BBQ Cheddar

Topped with BBQ sauce and two onion rings \$12

The Comet

Plain and unadorned \$11

Gabe's Inferno

Fried jalapeños, pepper cheese, lettuce and tomato \$12

Jacks Whittier

Melted Monterey jack cheese, two strips of bacon and guacamole..... \$13

Leopold's Gourmet

Mushrooms, sautéed onions, Swiss and American cheese..... \$12

Rigby's Uptown

Topped with American cheese, shredded lettuce, tomato, and Southwest Buttermilk Ranch \$12

Mushroom Swiss

It is what it is..... \$12

The LA

Topped with Jack cheese and sliced avocado \$10

SANDWICHES & KID STUFF

Charo's Grilled Cheese

Matthew F's favorite!.....	\$6
Kid's Chicken Basket	\$6.5

BLT

Made with brown sugar chili bacon \$10

Doug's Colossal BBQ Pork

Our slow smoked in the house shredded BBQ pork, smothered and covered with cheddar cheese and barbecue sauce recommended with Rudolph's famous coleslaw on the side..... \$10

- We Accept Visa, Discover, Mastercard, American Express and Cash
- 18% Gratuity added on parties of 6 or more
- Prices Subject to Change
- We reserve the right to refuse service to anybody who whines, bullies or says that we owe them something.
- No whining

THIS MENU CONTAINS ALLERGENS! ATTENTION: FOOD ALLERGY SUFFERERS

Personal note from the owners....Our Auntie June is celiac. Our cousin Tara is deathly allergic to shellfish. THEY DO NOT EAT HERE. Listen to your allergy doctors. WE LOVE YOU so please don't take any chances here with your allergies.

Best Regards, Debbie and Steve

KITCHEN OPEN LATE



@LITTLETJS

#freebirthdayspankings #virginstamp